

Main Courses:

Please be aware that we like to share. So every course is calculated for +- 3 people.
Personal portions are available in some dishes.

Riñoncitos al Vino / 42

Beef kidneys, simmered in red wine. Served with a side of bread

Cau Cau con Sangrecita / 45

Tripe and potato stew made with yellow aji pepper, turmeric and black mint. Served with traditional blood sausage stew

Guiso de Mollejas / 35

Chicken sweetbread stew prepared with yellow aji pepper, chicha de jora and cilantro

Seco de Asado de Tira con Frejoles y Arroz / 78

700 grams of short ribs stew, slow cooked in a cilantro based sauce. Served with beans and white rice

Hígado encebollado con Tacu Tacu de frejoles negros / 55

Pan fried beef liver topped with fried onions and tomatoes, over a black bean tacu tacu (beans and rice patty)

Estofado de Ossobuco / 78

800 grams of Ossobuco braised with wine, tomatoes and bay leaf

Tallarín Saltado a la Criolla / 58

Stir-fry spaghetti and tenderloin, with tomatoes and red onions. A Chinese-Peruvian fusion

Costillar de Cerdo a la Chorrillana / 78

800 grams of crispy pork ribs served with stir-fried onions, tomatoes and boiled potatoes

Mondoguito a la italiana / 40

Tripe stew cooked with onion, garlic and tomatoes. Served with rice and french fries

Lomo Saltado / 58

Wok stir-fry tenderloin with onions, tomatoes and Peruvian yellow French fries

Patita con Maní / 35

Beef feet stew made with red aji pepper base and roasted peanuts

Arroz Tapado / 40

Very simple dish. Ground beef, white rice, deep fried bananas topped with fried egg